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Inventor(s): JEAN-MARC JAEGER

Applicant(s): JAEGER JEAN MARC (FR)

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Equivalents:

Abstract

An oven for the semi-instantaneous cooking of bakery prods., e.g. pizzas, flambe tarts etc. comprising a base and a topping requiring different and proportional cooking temps. is claimed. The arched wood burning oven directs heat principally onto the topping and the hearth, which is equipped with an electrical heating element, heats the base. The hearth (7) is in the form of a very thin vitroceramic plate. A temp. probe (3), mounted in the arch (2) controls the oven temp. and, as a function of this temp., the supply of current to the heating resistance (8) of the hearth (7) in order to simultaneously achieve the ideal degree of cooking of the base and topping. USE/ADVANTAGE - Cooking of pizzas, tarts etc in traditional manner in restaurants, pizzerias and partic. mobile restaurants. Correct relationship between oven and hearth temp. by controlling electrical heating of hearth as function of heat generated by burning of wood. High prodn. rate at ideal temp. and cooking time by unskilled operators. Cost effective due to temp. and time redn..

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